

OWEN'S ORDINARY



WEEKEND BRUNCH



STARTERS

- BAVARIAN PRETZEL *beer cheese* 7
- * STEAMED PEI MUSSELS *white wine, shallot and garlic* 14
- GREEN TOMATILLO GAZPACHO *lime crema, pico de gallo* 8
- * POINT JUDITH CALAMARI *hot peppers, lemons, marinara* 13.5
- CRISPY SHRIMP SLIDERS *spicy mayo, cabbage, pickled jalapeño* 13
- OWEN'S CHICKEN WINGS *buffalo w/ blue cheese (or) dry rub w/ chipotle bbq* 9
- BEER & CHEDDAR FONDUE *assorted bread, apple, potato, broccoli* 14.5
- CRISPY MUSHROOM FLATBREAD *kale, cheese fondue* 14.5
- BREAKFAST FLATBREAD *bacon, scrambled egg, colby jack* 12

BENEDICTARY

poached eggs with assorted toppings, accompanied with house made home fries

- CLASSIC BENEDICT *country ham, hollandaise* 12
- THE CALIFORNIAN *honey wheat bread, avocado & feta mousse, sunflower seeds, arugula* 13
- THE TOREADOR *salsa roja, guacamole, nacho cheese, black beans (add barbacoa \$3)*... 13
- THE DIXIELAND *biscuit, bacon, sausage gravy* 13.5
- THE PROVENCAL *spinach, seared tomato, roasted red peppers, hollandaise* 12

WAFFLES

- FRIED CHICKEN & BACON CHEDDAR WAFFLE *chili-spiced maple syrup* 16
- BARBACOA & CORN WAFFLE *nacho cheese, fried egg* 16
- PB & J WAFFLE *whipped cream, seasonal jam* 12

BRUNCH PLATES

- 3 EGGS ANY STYLE *with bacon or sausage and home fries* 12
- HAM & SWISS OMELETTE *home fries* 12
- THE BREAKFAST SANDWICH *sausage, cheddar, egg, home fries* 13
- VEGETABLE FRITTATA *provolone, salsa roja, home fries* 12
- FRIED CHICKEN SANDWICH *ranch dressing, pickles, arugula* 13
- FISH AND CHIPS *fresh haddock, house-cut fries, cole slaw, tartar sauce* 18

BOTTOMLESS BRUNCH BUZZ

ADD TO ANY BRUNCH ENTREE FOR 15 DOLLARS

MIMOSA

classic orange, grapefruit, pomegranate, cranberry or blood orange

PINEAPPLE RUM PUNCH

white rum, orange, pineapple, pineapple spice syrup

OLD BAY BLOODY MARY

made from scratch old bay bloody mary mix

SALADS

ROASTED BEET

local red beets, citrus supreme, herbed goat cheese, walnuts, balsamic vinaigrette, mixed greens 13.5

OWEN'S TAVERN SALAD

bacon, tomato, scallion, blue cheese crumbles, ranch dressing 5 / 9

ARUGULA & FENNEL

celery, granny smith apple, pumpkin seeds, champagne vinaigrette 6 / 12.5

CAESAR SALAD

kale, romaine, parmesan, sourdough croutons, red onion, caesar dressing 7 / 13.5

ANCIENT GRAIN BOWL

wheat berries, radish, broccoli, beets, citrus supremes, green goddess dressing 15

- shrimp 7 chicken 6
- seared salmon 8 portobello 6

BURGERS

* LOCAL ANGUS DOUBLE STACK *american cheese, pickles, lettuce, onion, special sauce* 13.5

* 8OZ LOCAL ANGUS *vermont cheddar, caramelized onion, lettuce, pickles, tomato, special sauce* 15

* YELLOWFIN TUNA STEAK *avocado, soy-ginger glaze, pickled vegetables, chipotle mayo* 17

TURKEY

havarti, lettuce, pickles, tomato, onion, chipotle mayo 14.5

OWEN'S VEGAN

onion, pickle, tomato, sprouts, vegan special sauce 14

EXECUTIVE CHEF • MIKE O'BRIEN

* THESE ITEMS ARE SERVED USING RAW OR UNDER COOKED INGREDIENTS. CONSUMPTION OF RAW OR UNDER COOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.